



PODERE POGGIO SCALETTE
RUFFOLI - GREVE IN CHIANTI

(Il Carbonaione 2021) "Slender and decidedly clear in the sensory profile, it shows notes of lavender, wild violet, black pepper, juniper berries and marjoram. In the background, Mediterranean citrus fruits describe the main scene of great charm and territorial character. Medium-full body, soft tannins of very fine grain and a graceful and tasty finish that is enhanced from the center of the palate onwards. Infinite in beauty and personality." 97 points, James Suckling (September 2024)

(Piantonaia 2021) "Black plums, blackberries, sandalwood, incense, juniper berries and coriander are the main scents of Piantonaia 2021 which reaches a degree of authority and superior spiciness. Full body, soft tannins and a finish of impressive taste beauty where everything is in the right place. It is agile, savory, slender, tasty. What a beautiful expression, one of the best ever!" 97 points, James Suckling (September 2024)

POGGIO SCALETTE

Toscana, Italy

www.poggioscalette.it

Located in the Val di Greve, in Tuscany's Chianti Classico sub-region, Poggio Scalette sits upon the hill of Ruffoli, which is widely considered one of the top areas to cultivate grapes in the denomination. This is a story of revival and of passion, as after many years of abandonment, due to the death of the former owner, in 1991 Poggio Scalette was lovingly brought back to life by esteemed consultant oenologist Vittorio Fiore. Since then, it has become one of the most respected wineries in Tuscany, producing outstanding wines from an ancient clone of Sangiovese called Lamole, and some of the finest Super Tuscans available.

When Vittorio and his wife Adriana first purchased the estate, it consisted of a series of old stone outhouses, neglected vineyard land, olive groves, and woodland, which they began work reviving and renovating. In 1996 they expanded upon their holdings with the acquisition of the adjacent property which came equipped with functional cellars and more vineyards, thereby increasing the estate's size to 40 hectares total, with 15 hectares of vineyards. The terraced vineyards, supported by dry stone walls, grace the Ruffoli hill, positioned at approximately 400-600 meters above sea level. Principally planted with Sangiovese di Lamole, and then smaller parcels of Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Chardonnay, and Trebbiano Toscano. The oldest plot, which is dedicated to Sangiovese di Lamole, is known as Il Carbonaione and was one of the first areas to be re-planted after World War 1 – these vines are over 90 years old!

Today, Vittorio runs Poggio Scalette alongside his two sons, Jurji as winemaker, who studied at the School of Viticulture and Oenology of Beaune in Burgundy, and Alessandro who oversees marketing and exports. Five wines make up the estates range; Chianti Classico and Il Carbonaione which are both 100% Sangiovese, Capogatto which is a Bordeaux-style blend made from equal parts Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot, Piantonaia their 100% Merlot, and Chiari Aurora which is a white wine made from Chardonnay and Trebbiano Toscana. Apart from their Chianti Classico DOCG, the rest of Poggio Scalette's wines fall under Alta Valle della Greve IGT.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Red Wine					
PGO220	Alta Valle della Greve 'Il Carbonaione'	2020	13.5%	Cork	6X0.75lt
PGO420	Alta Valle della Greve 'Piantonaia'	2020	14.0%	Cork	6X0.75lt